

Casa Brancaia

2021



TASTING NOTE

A Tuscan take on a Bordeaux-style blend, this is complex and deeply scented, full of cassis, toasted wood and spice, with blackberries and forest fruit structured on a lattice of tannins and a puff of liquorice bringing freshness to the whole ensemble.

VITICULTURE

The grapes are ripened on hillside locations with South and Southwest facings between 250 and 575ft above sea level.

VINIFICATION

Fermented at 28 degrees C with up to 25 days of skin contact. Maturation, including malolactic, is performed in 1/2 new and 1/2 used oak barrels for 18 months. The wine is refined for 12 further months in bottle before bottling with only a very light filtration.

FOOD MATCHING

Food with balanced, intense flavours, meat and game dishes – fried or stewed – for poultry such as pigeon or pheasant.

| | |
|-----------------|--|
| SIZE | 75cl |
| VINTAGE | 2021 |
| ABV | 14.5% |
| GRAPE VARIETIES | Cabernet Sauvignon (40%), Petit Verdot (40%), Cabernet Franc (20%) |
| CLOSURE | Natural Cork |
| SKU CODE | 50026121 |
| EXPRESSION | Red, Richly Textured and Full-Bodied |
| COUNTRY | Italy |
| REGION | Tuscany |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.63 |
| TOTAL ACIDITY | 5.8g/l Tartaric |
| RESIDUAL SUGAR | 0.5g/l |
| SKU | 50026121 |